SUNSTONE
Stainless Steel Grills

28" Dual Zone 304 Stainless Steel Charcoal Grill
Item No. SUNCHDZ28

42" Dual Zone 304 Stainless Steel Charcoal Grill
Item No. SUNCHDZ42

Read all instructions before you operate your grill. Save these instructions!

For Residential Outdoor Use Only

To installer or person assembling grill: Leave this manual with grill for future reference.
To consumer: Keep this manual for future reference.

www.sunstonegasgrills.com

Welcome & Congratulations

Congratulations on your purchase of a new grill! We are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority. Please read this manual carefully to understand all the instructions about how to install, operate and maintain for optimum performance and longevity. We know you'll enjoy your new grill and thank you for choosing our product. We hope you consider us for future purchases.

How to Obtain Service

Before you call
Have your read through this product manual?

Please make sure you have the following information:
Model Number | Date of Purchase

For warranty service, contact SUNSTONE Customer Service Department at (888)-934-9449 or email service@texasbbqwholesalers.com, we will response back within 24 hours.

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Must keep copy of your sales slip for proof of purchase.

YOU'RE NAME_____ DATE OF PURCHASE _____

ADDRESS_____

MODEL NO_____

COMPANY THAT YOU PURCHASED FROM _____

Unpacking and Assembly

Your grill arrives nearly ready to use and requires little assembly. Carefully follow these steps, unpack the grill, removing all packing material and protective film.

1. Cut black plastic straps and lift grill from pallet (WARNING: Grill is very heavy, you will need help), and position grill near your island where the grill is being installed.
2. Remove the green straps from around the grill box carton.
3. Remove the plastic wrap that protects the grill.
4. Raise hood and unpack all parts
5. Cut plastic ties that hold the warming rack, side shelves and spit rod.
6. Remove warming rack at the back of grill by lifting up and sliding out.
7. Reposition the warming rack at the back of the grill

Installation / Assembly

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WARNING
Read & understand operators manual before using this
Failure to follow operating instructions could result in death or serious injury.

ATTENTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

WARNING: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

EXPLOSION: Indicates an imminently hazardous situation which, if not avoided, will result in possible explosion and cause death or serious injury.

BODILY INJURY: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

HOT SURFACE: Indicates an imminently hazardous hot surface which, if not avoided, will result in serious burn or injury.

OPEN FLAME: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

INSTALLATION AND ASSEMBLY - Grill Safety

ATTENTION: Sunstone™ safety instructions are located on the front control panel face panel. Always read all instructions and warnings before proceeding, or serious safety hazards can occur. Read all instructions in this manual and front face of grill control panel before use. We recommend that a licensed contractor install your Sunstone™ grill.

Safety Tips

There are several ways to get the charcoal ready to use. Charcoal chimney starters allow you to start the charcoal using newspaper as a fuel. If you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable liquids to the fire. Keep charcoal fluid out of reach of children and away from heat sources. There are also electric charcoal starters, which do not use fire. Be sure to use an extension cord for outdoor use. When you are finished grilling, let the coals completely cool before disposing in a metal container.

WARNINGS:

- Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm coals. Cap starter fluid after using and place a safe distance away from the oven.
- Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal.
- Do not leave infants, children, or pets unattended near a hot oven.
- Do not remove ashes until all coals are completely burned out and are fully extinguished.
- Do not wear clothing with loose flowing sleeves while lighting or using the oven.
- Do not use this charcoal grill in high winds.
- Do not store combustible materials (charcoal, Firelighters, etc.) in the storage area under the ash pan while using the oven.
- Open the lid of the oven while lighting and getting the coals started.
- Barbecue mitts or hot pads should always be used to protect hands while barbecuing, opening the fire door, or adjusting the dual draft vents.
- Use proper barbecue tools with long, heat resistant handles.
- Never touch the cooking or charcoal grates, or the oven, to see if they are hot.
- Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents
.
- To extinguish coals, close the hood, fire door, and dual draft vents. Do not use water.
- To control flare ups, if necessary, close the hood and, the fire door and dual draft vents.
- Handle and store hot electric starters carefully. Keep electrical cords away from the hot surfaces of the oven

INSTALLATION AND ASSEMBLY - Island Safety

ATTENTION: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Placement and Location

- Never locate this island in an enclosed room, under any sealed overhead structure, or any type of enclosed area such as a garage, shed, or breezeway, and keep clear of trees and shrubs.
- Do not build or place island under or near windows or vents that can be opened into your home.
- Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover.
- The area surrounding your island should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, and gasoline.
- Do not use the island cabinet for storage of flammable or plastic items**.**
- Do not store the liquid propane (LP) cylinder in the vicinity of the grill or other appliance when it is not being used.
- Do not block any island vent in such a way that will cause ventilation issue. Fresh air must be able to pass through installed vents to safeguard against residual gas accumulation.

WARNING: Either for Modular or Built-in island installation, you MUST install proper air ventilation at the upper side and lower side of island face wall, if adequate air ventilation is not installed, risk of fire, injury or explosion may result.

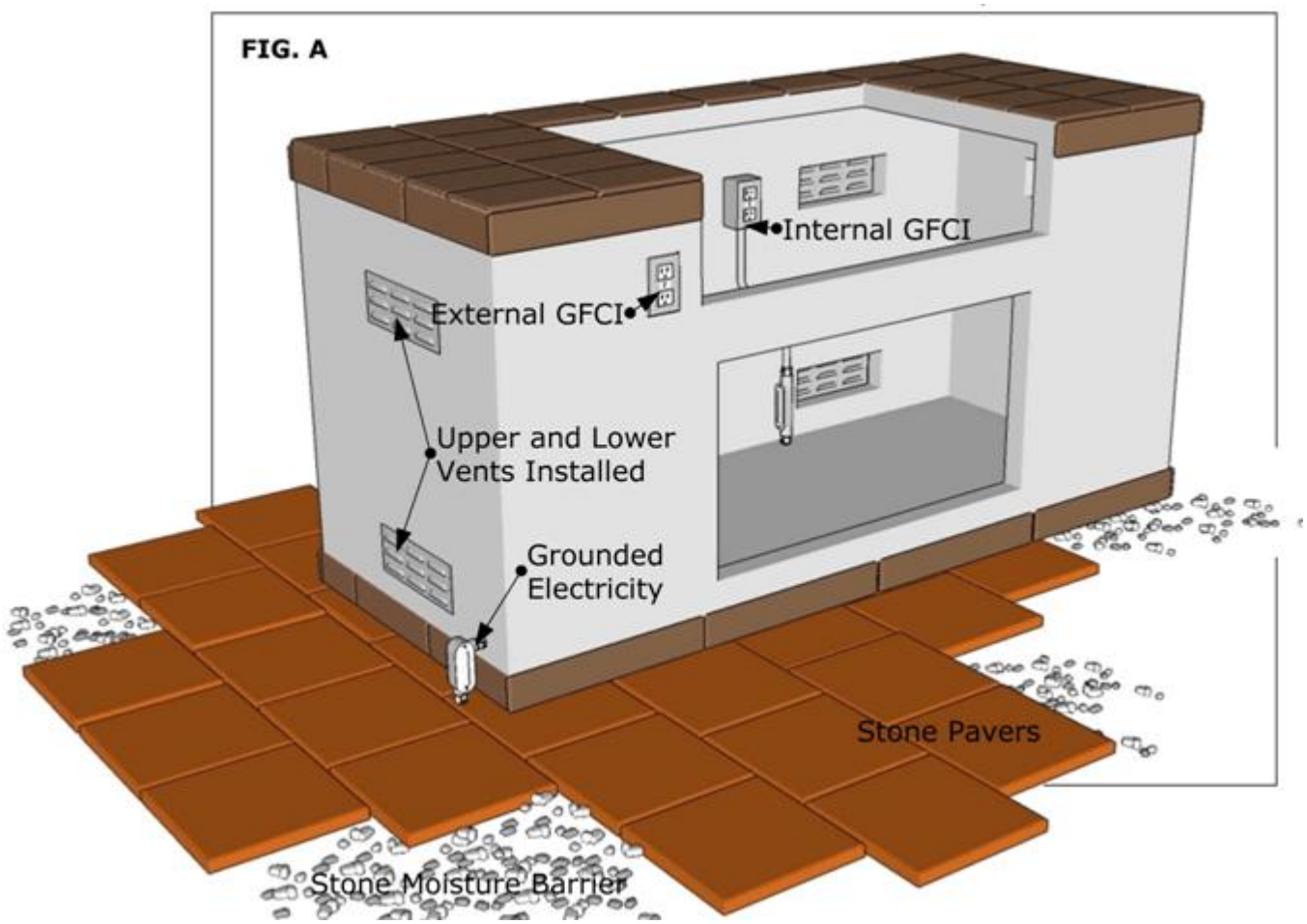
For Built-in Installations

Outdoor Kitchen Island should be built with NON-Combustible applications, including masonry stone or brick. Never build deck below grill; grill is supported by counter edge. It is recommended that the enclosure have several ventilation holes or vents to prevent gas build-up in the event of a leak. (See Fig. A-page 7) The deck ledges and counter should be flat and level in reference to the floor. If your grill is equipped with a rotisserie or lights, electrical service should be provided. GFCI electrical plugs are required for outdoor use. If your grill is equipped with a rotisserie, a minimum of 24" (609.6mm) of clearance is needed on each side of the grill for the motor and skewer.

For Modular Installations

Outdoor Kitchen Island should be built with Non-Combustible applications, including Steel Welded Frame, or Steel Stud Frame finished with Cement Board. For modular installations, a moisture barrier is recommended, using pressure treated composite board under base of island. Interior should be lined with ABS plastic liner as additional protection. No deck below grill is required; grill is supported by counter edge. It is recommended that the enclosure have several ventilation holes or vents to prevent gas build-up in the event of a leak. (See Fig. A-page 7) The deck ledges and counter should be flat and level in reference to the floor. If your grill is equipped with a rotisserie or lights, electrical service should be provided. GFCI electrical plugs are required for outdoor use. If your grill is equipped with a rotisserie, a minimum of 24" (609.6mm) of clearance is needed on each side of the grill for the motor and skewer.

INSTALLATION AND ASSEMBLY - Island Safety



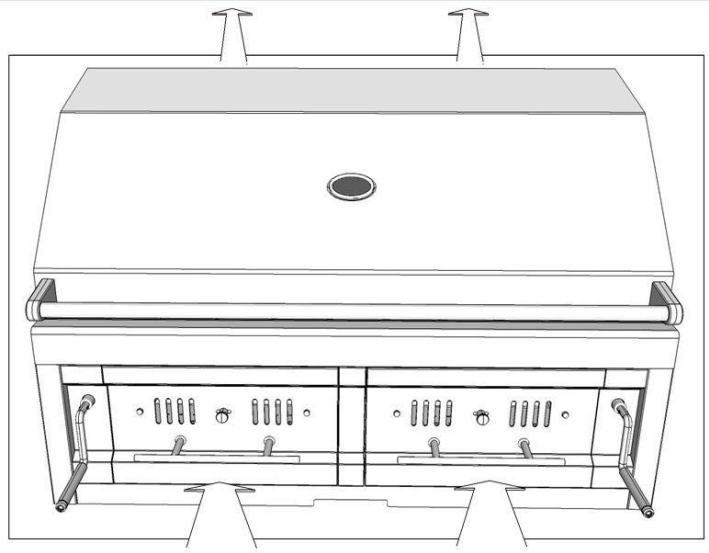
⚠ **ATTENTION:** Upper and lower air vents (20 sq. in. minimum each) MUST BE PROVIDED on both sides of built-in construction. The height from upper air vent to top surface of island is 5", and the height from lower air vent to the bottom is 5”.

Island units must have vents cut into the island sides. If no vent openings are made in the island unit, the grill will overheat and cause a fire hazard!

- Do not use an extension cord to supply power to your island, or appliance. Such use may result in a fire, Electrical shock or other personal injury.
- Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an Electrical shock hazard.
- Use only Ground Fault Interrupter (GFI) protected circuit with this outdoor kitchen island.
- Keep all electrical components covered and secured away from any water or other liquids.
- Use only extension cords with a 3 prong grounding plug, rated for power of equipment, and approved for outdoor use with a W-A marking.

INSTALLATION AND ASSEMBLY – Prevailing Wind

CAUTION: Wind blowing into or across the rear oven lid vent can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of grill.



Windy Conditions

Your Sunstone™ charcoal grill is specially designed to draw fresh air in through the front drawer face, and in direct to the interior burn trays. When grilling the hot gases are then released through the controlled side hood vents, or through back of grill through a venting system. Using your grill in windy conditions may disrupt the front-to-back air flow.

CAUTION: Any damage resulting from windy conditions causing overheating, including warping of steel components. Also any discoloration from heat buildup, is excluded from warranty coverage.

NOTICE: Ensure grill is installed with proper air flow for correct combustion air and cooling airflow. Airflow MUST be maintained for the grill to perform as it was designed. If airflow is blocked, poor combustion will result.

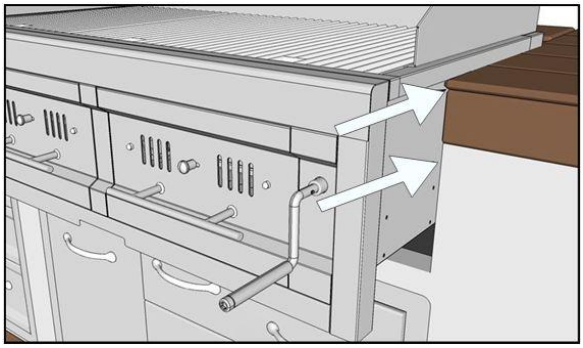
Location

Locate the grill only in a well ventilated area. Never locate the charcoal grill in a building, garage, shed or other such enclosed areas without an approved ventilation system. During heavy use, the charcoal grill will produce a lot of smoke while hood is up. Ensure there is adequate area for it to dissipate.

INSTALLATION AND ASSEMBLY – Positioning

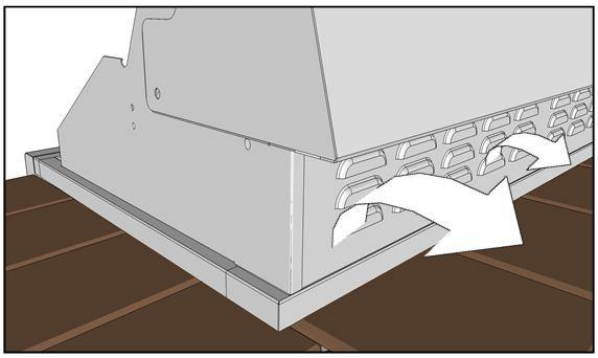
1. Slide Grill in Place

Your Sunstone™ grill is specially designed with an internal built in hanger lip located at the Right, Left and Back sides. The grill lip allows it to hang by the three supported edges on the right, left and back. The front control panel requires no supporting edge; it is designed to hang down the front of your cut-out.



2. Allow for Ventilation

Your Sunstone™ grill is engineered with special vents on the back of unit, which allow proper airflow out of the back of grill, also increased airflow into Infra-red Burner gas chamber. Be sure you allow a minimum of 4" behind grill for proper air ventilation. Slide grill all the way into cut-out, so there are no gaps present to inside of island frame.



3. Securing in Place

The control panel is designed to sit flush against the island face. If counter top extends beyond the islands face, creating a countertop overhang, it must be cut flush with the island face where the width of the control panel or a gap will be created exposing the forward portions of the left and right side firewalls.

⚠ **NOTICE:** Ensure grill is installed with proper air flow for correct combustion air and cooling airflow. Airflow MUST be maintained for the grill to perform as it was designed. If airflow is blocked, overheating will occur and poor combustion will result. DO NOT INSTALL PLATFORM DIRECTLY UNDER GRILL.

INSTALLATION AND ASSEMBLY – Locating Grill

Minimum Clearances

When installing the charcoal grill in any area was an exterior wall, or overhead structure is nearby, pay close attention to the minimum distance requirements. For installations with a wall behind grill, it is especially important to allow enough room for adequate airflow, or issues may occur. For islands that are built using combustible materials, you must not surround same materials around any appliance, or risk fire. You MUST use Non-Combustible building materials within 24" around all sides of appliance, ie. Stone blocks, steel studs. Never locate the grill where the exhaust will be difficult to clean. If you wish to use the rotisserie option, the space is essential for motor and skewer clearance.

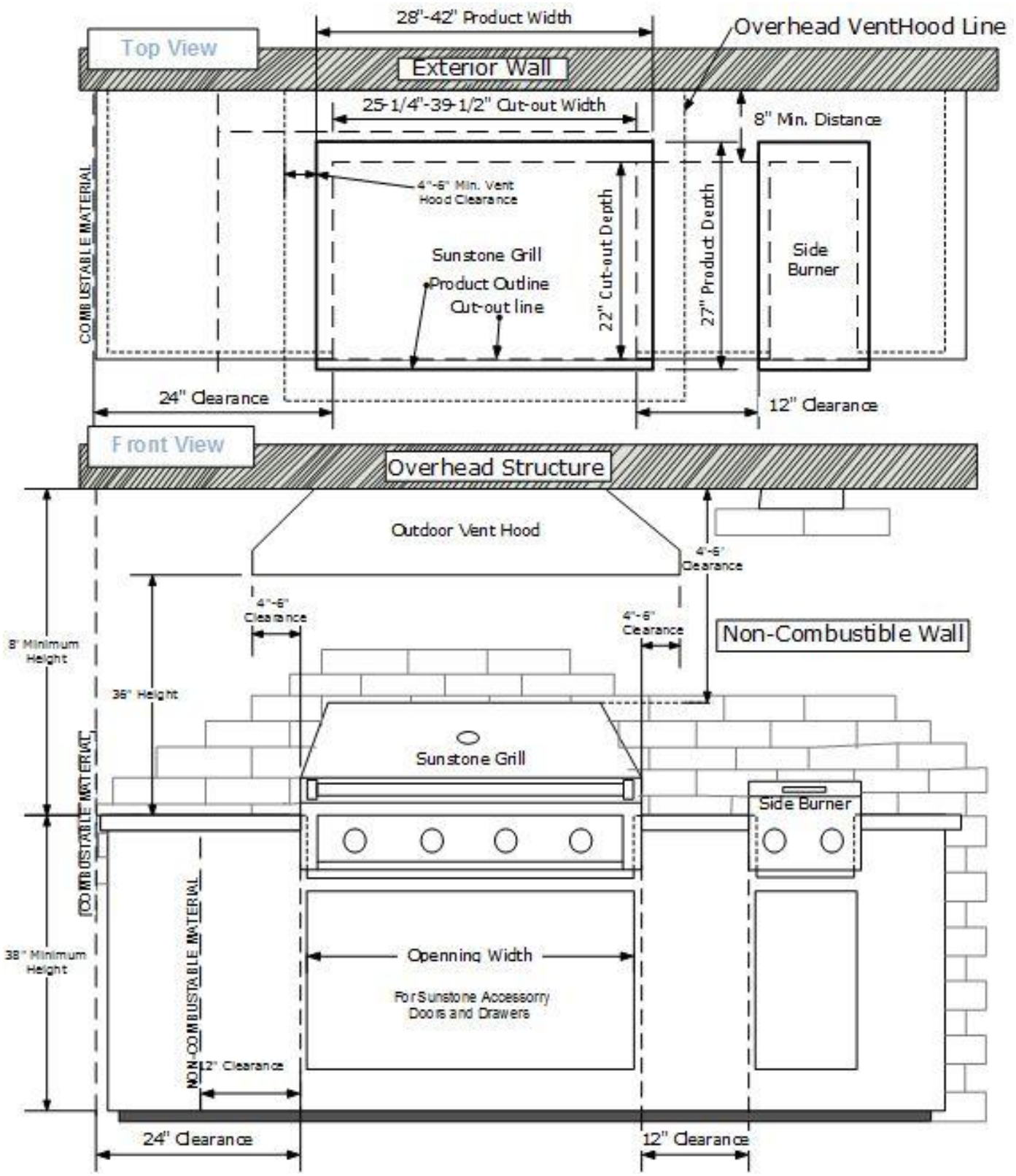
Minimum Requirements **See Diagram (Page 10)**	
From Back Cut-Out Grill Line to Wall	8" Min. Clearance
From Counter to Outdoor Vent Hood	36" Min. Clearance
From Floor to Counter Top	38" Min. Clearance
From Grill to Vent Hood Width	4”-6" Min. Clearance
From Appliance to Appliance	12" Min. Clearance
From Appliance to Combustible Material	24" Min. Clearance

ATTENTION: This grill MUST NOT be located in any fully enclosed area of any kind. There should be a minimum of 4-6 feet clearance from the top hood of grill and any overhead combustible structure.

Vent Hood Exhaust

If installed or used under a patio roof, the cooking grid area must be fully covered by an exhaust hood with a vent. An exhaust fan with a rating of a minimum 1,000 CFM (cubic feet per minute) (472 liters per second) or more may be necessary to effectively remove smoke and other cooking by-products from the area under the unprotected overhead combustible construction.

INSTALLATION AND ASSEMBLY – Locating Grill

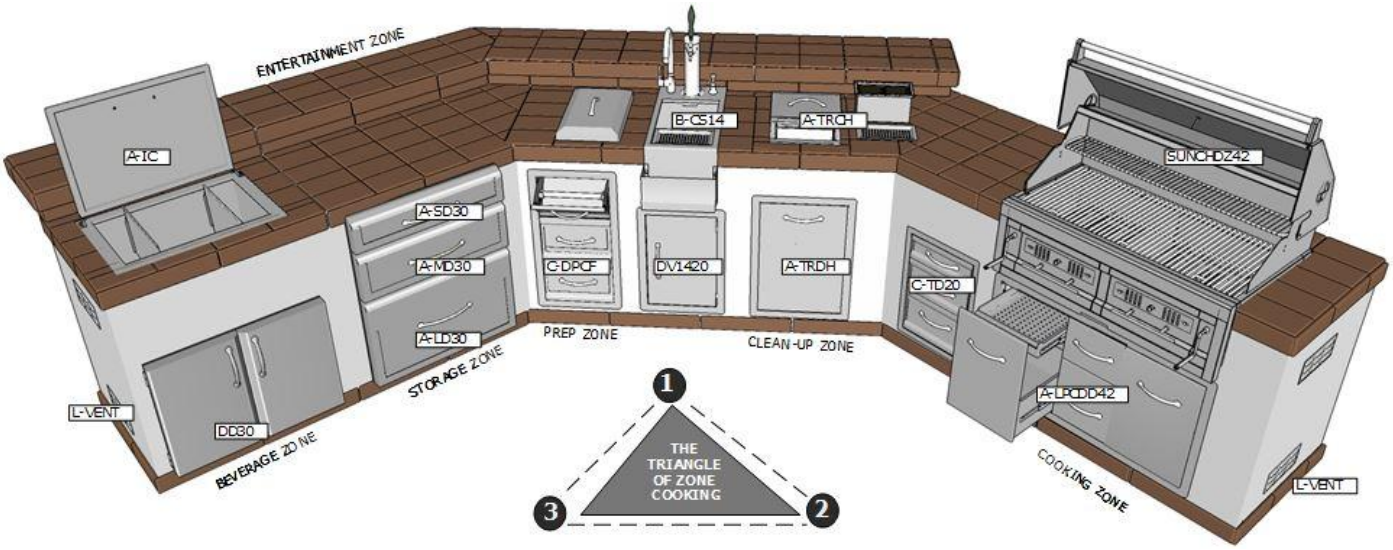


INSTALLATION AND ASSEMBLY – Cooking Zones

ENTERTAINMENT ZONE:
The best location for your entertainment zone is on one end of the island, far away from your cooking zone, but right next to your beverage zone. Make sure you have plenty of comfy chairs situated here.

SERVING ZONE:
The best location for your serving zone is in the center or heart of the island, adjacent from the entertainment zone, and easily accessible to all your many guests at once.

PREP ZONE:
The best location for your food preparation zone is the longest counter space that is near the sink and your grill top or near the ice chest.



CLEAN-UP ZONE:
The best location for your cleanup zone is as close to your sink as possible. Items located near your cleanup zone will include not only items you'll use to clean up your outdoor kitchen and dishes, below access storage, and trash drawer for easy clean-up.

COOKING ZONE:
For the best cooking zone location, position it nearest to the 'triangle' as possible either on one end, or opposite of entertainment zone. It's always best to give this area its own space, so the chef can be more focused on cooking great food.

BEVERAGE ZONE:
The best location for your beverage zone is on one end of the island, far away from your cooking zone, but right next to your entertainment zone. This makes it far more ease of use for your many guests.

STORAGE ZONE:
The best location for your storage zone is the either on one end of the island or right in the middle. This zone should always be in an area that is easily accessible, when multiple people are using the same space.

START-UP & SAFETY CHECKS – Pre-Grilling Guide

Start Up

Before you start cooking, clean the entire grill thoroughly with hot, soapy water. This is necessary to remove residual solvents. Follow the steps below to insure proper safety when using your Sunstone Charcoal Grill for the first time.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Slide Drip tray out, clean if necessary to remove any residual grease or oil build up.
3. Build a small fire on the charcoal pan, being sure not to lay coals against the walls.
4. Close lid; position the top side hood vent ports at approximately one quarter turn open. This burn should be sustained for at least two hours.

GRILLING

Charcoal is recommended, however, wood or a combination of both may be used as the fuel source for grilling with the fuel source placed and ignited on the lower charcoal pan. Do not build too large of a fire. We recommend starting a fire with no more than 2 pounds of charcoal (approximately 30 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, now you can place secondary fuel source on top height adjustable tray, like wood logs or other type of briskets. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of cleanup is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit.

Cooking Surface: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

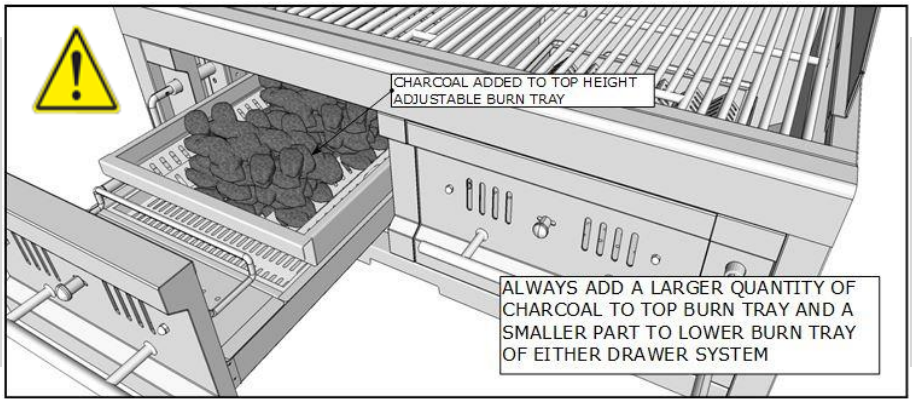
START-UP & SAFETY CHECKS –Building your Fire

CAUTION: Always add the majority of the Charcoal Base to Upper Height Adjustable Burn Tray, too much Charcoal added to Lower Burn Tray of Drawer may cause warping to drawer track and make it more difficult to open and close tightly drawer system.

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot.

Building a charcoal fire maybe accomplished by sliding open either the left or right side drawer. The charcoal base should be built in the bottom tray. While the upper height adjustable tray is used for raising the heat, higher or lower using your choice of grilling fuel, like wood logs or briskets.

Stack match light type of coals in center of charcoal pan. Light and let burn until coals are light white color. Spread coals and adjust cooking height by turning crank handle.


CHARCOAL ADDED TO TOP HEIGHT ADJUSTABLE BURN TRAY
ALWAYS ADD A LARGER QUANTITY OF CHARCOAL TO TOP BURN TRAY AND A SMALLER PART TO LOWER BURN TRAY OF EITHER DRAWER SYSTEM

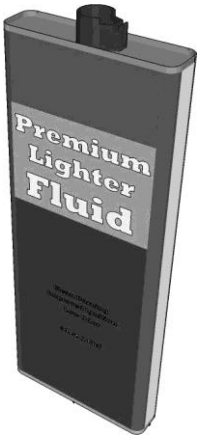
Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

Always use caution when handling hot coals to prevent injury

LIGHTING THE GRILL – Charcoal Grill Starters

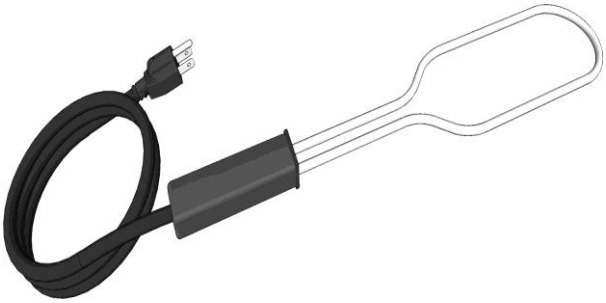
Charcoal Starters are not included



1. Lighter Fluid

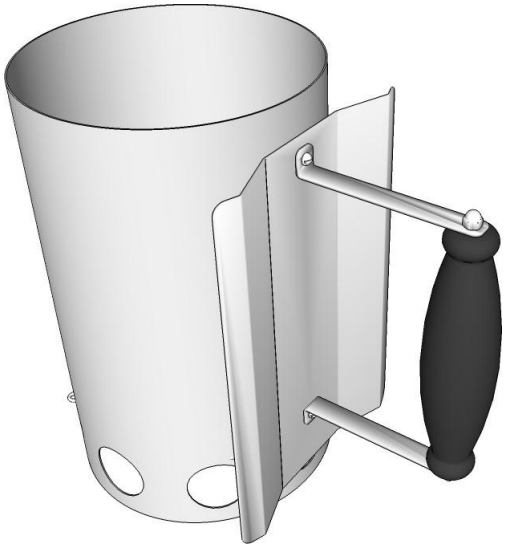
The most common way to light charcoal briquettes is with charcoal lighter fluid—an easily ignitable, petroleum-based product.

2. Electric Charcoal Lighter



Electric charcoal lighters look like an elongated outline of a Ping-Pong paddle. That outline is the lighter element loop that, when plugged in, glows like the heating elements in a toaster.

3. Charcoal Chimney Lighter



A charcoal chimney starter is essentially a metal tube, usually steel, with a handle on the side. Inside is a grate to hold the briquettes and to keep them above the crumpled newspaper, which goes in under the charcoal and is what starts the briquettes. Ventilation holes ring the bottom of the tube.

The goal is to start a charcoal fire without using lighter fluid or other petroleum based fuels. This is to avoid unpleasant taste to the food, environmental regulations or for other reasons.

4. Self-Starting Briquettes

If you don't want to fool around with lighter fluid, there is one more alternative—self-lighting charcoal briquettes. With these, all you do is pile the briquettes on the grill, light them with a match or butane lighter, and you have an almost instant fire. Some grillers like to use these as starters, with a mixture of regular briquettes. One thing to note, however: self-lighting briquettes are not recommended for use with chimney starters.

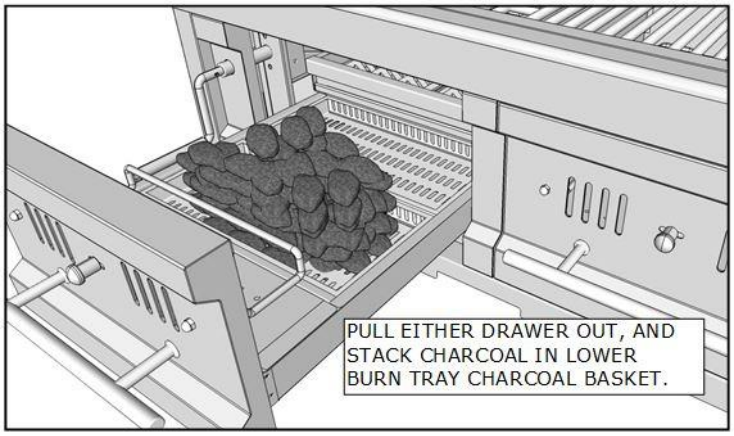
⚠ **CAUTION:** Always add the majority of the Charcoal Base to Upper Height Adjustable Burn Tray after Igniting charcoal from lower burn tray. Too much Charcoal added to Lower Burn Tray of Drawer may cause warping to drawer track and make it more difficult to open and close tightly drawer system.

LIGHTING THE GRILL – Lighter Fluid Starting

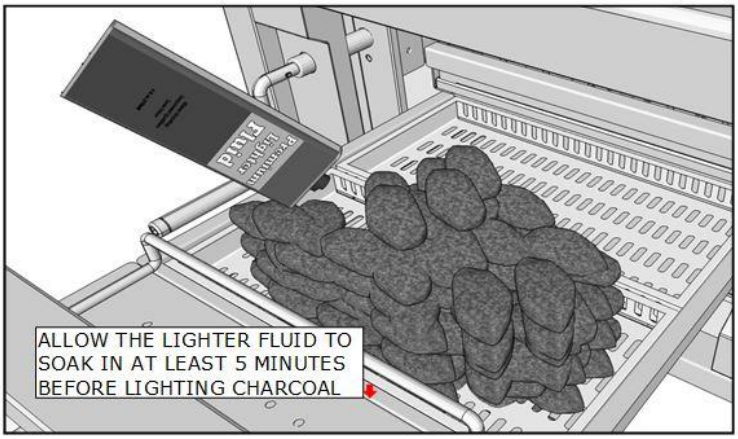
Lighting Time 12 to 15 minutes

OPEN DRAWER

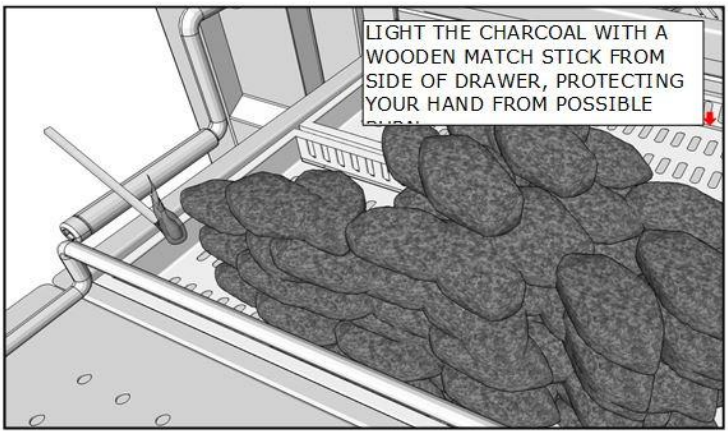
1. Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or pan. We recommend using 2 pounds (approximately 30 briquettes) to start your fire, adding more as needed.



2. Saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes.



3. After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. Always light the fire with the grill drawer pan open. Leave grill hood open until briquettes are fully lit. Failure to do this could trap fumes from charcoal



4. You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).

Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

WARNING: Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing INJURY OR BURN.

LIGHTING THE GRILL – Electric Starter

Lighting Time 8 to 10 minutes

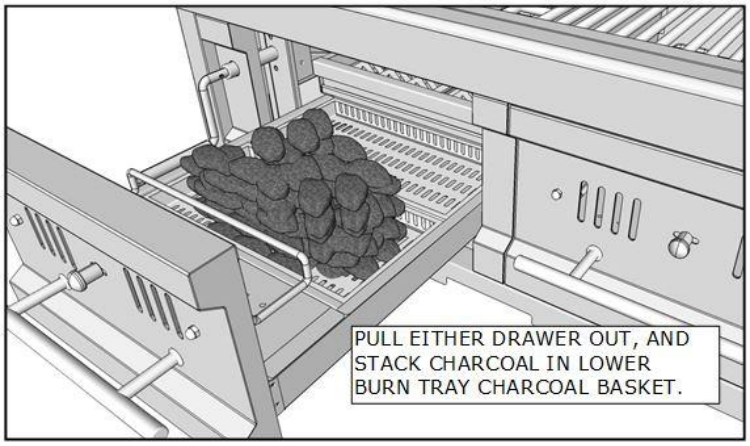
OPEN DRAWER

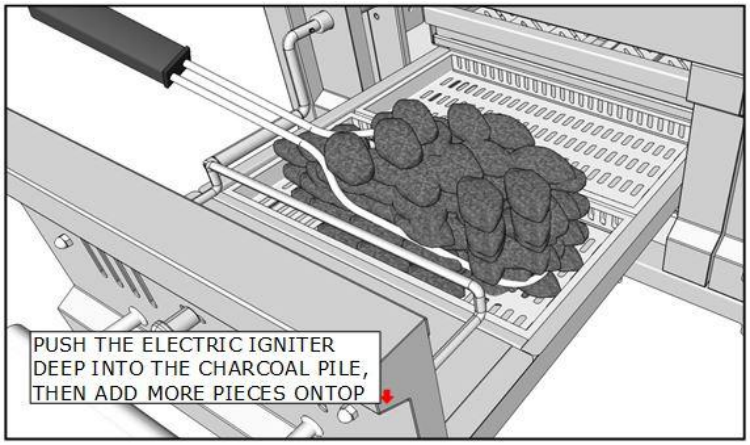
1. Arrange a layer of briquettes on the grill's charcoal grate slightly larger than the area of the starter's element.

2. Place the lighter element on the charcoal, arrange additional charcoal in a pyramid shape on and over the loop, and plug in the lighter.

3. After 8 to 10 minutes, when the coals around the element are glowing red, pull the lighter from the briquettes and carefully set it in a heat-safe place to cool down. Then, with tongs, redistribute the briquettes for whatever fire you

4. You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).





CAUTION: Remember to always add the majority of the Charcoal Base to Upper Height Adjustable Burn Tray after Igniting charcoal from lower burn tray. Too much Charcoal added to Lower Burn Tray of Drawer may cause warping to drawer track and make it more difficult to open and close tightly drawer system.

LIGHTING THE GRILL – Chimney Starter

Lighting Time 15 to 20 minutes

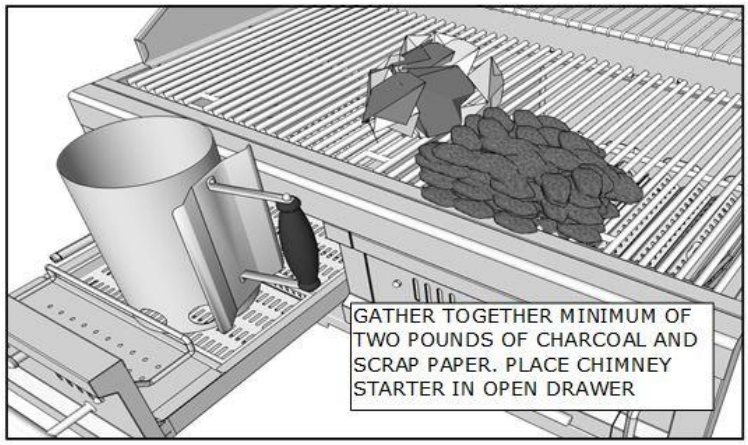
OPEN DRAWER

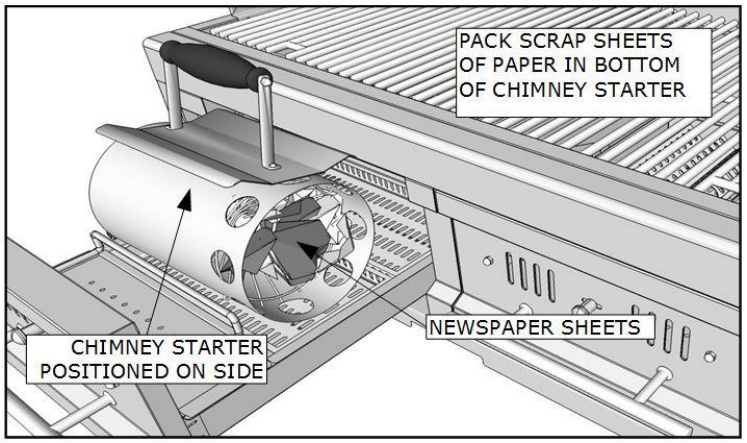
1. Stuff 2 or 3 large newspaper, or scrap paper sheets in the bottom cavity of the chimney.

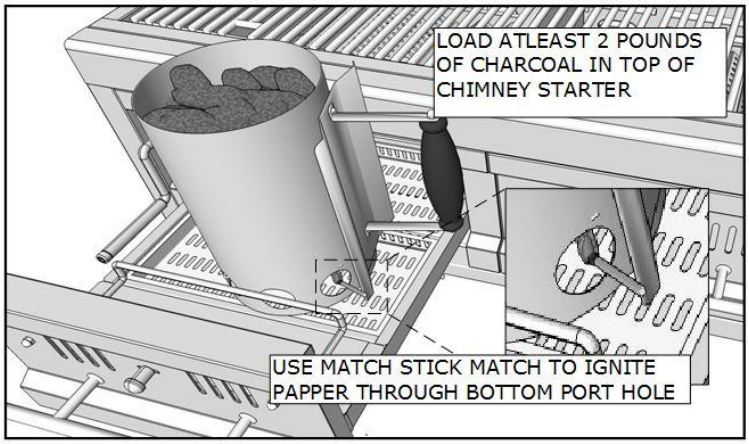
2. Load the top of the canister with charcoal.

3. Light the paper with a match at multiple points; convection sucks the flame up the canister and will light all the coals.

4. When the coals are glowing and covered in ash, in 20 to 30 minutes, they're ready to be turned out into the grill.

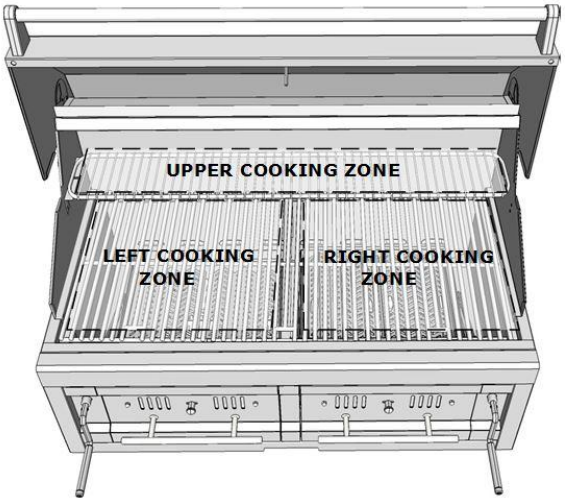





LOAD ATLEAST 2 POUNDS OF CHARCOAL IN TOP OF CHIMNEY STARTER
USE MATCH STICK MATCH TO IGNITE PAPPER THROUGH BOTTOM PORT HOLE

CAUTION: Remember to always add the majority of the Charcoal Base to Upper Height Adjustable Burn Tray after Igniting charcoal from lower burn tray. Too much Charcoal added to Lower Burn Tray of Drawer may cause warping to drawer track and make it more difficult to open and close tightly drawer system.

USING YOUR GRILL- Types of Cooking

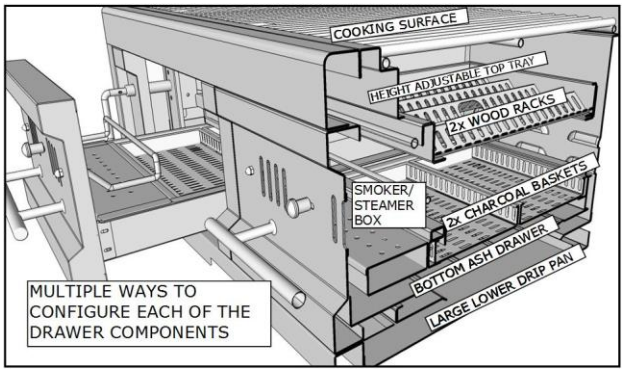


Dual Zone Cooking

Your Sunstone Grill is divided into two individual cooking zones, each cooking zone is designed to be controlled individually by how the top adjustable rack is positioned, and the front air intake slider is adjusted. Depending on how you independently configure these components, will give you control over different types of cooking, including Smoking, Indirect, Slow Cooking and Direct Cooking.

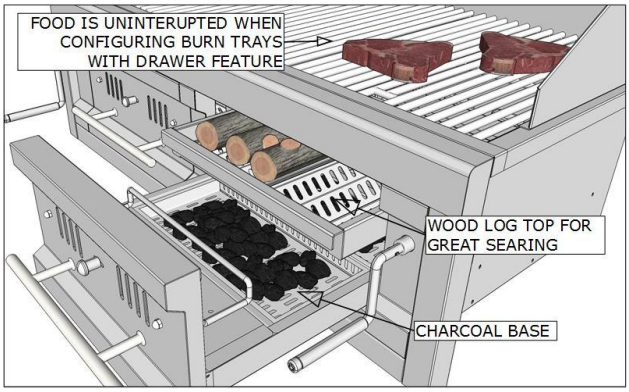
Grilling Combination

Your Sunstone Grill is designed for an exquisite cooking experience with the use of three separate grilling surfaces in one. This enables you to be simultaneously searing your food on one side, while slow cooking or smoking on other side and slow simmer on top warming rack. The two individual drawer systems allow you to individual control how much either Charcoal or Wood materials you want to grill with also use multiple types,



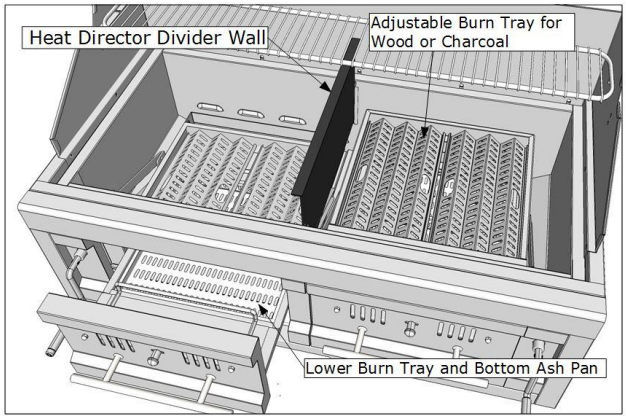
Heat Distribution

Knowing how to configure the different components will give you the very best possible food positioning while grilling. Depending on how you position you're Charcoal or Wood, also if you for example, place large amounts of Charcoal base on bottom drawer tray, and neatly spaced Wood logs on top of upper adjustable tray, you will get varying effect to your grilling experience. It is important to play with many variations to find what way of grilling is best for you.



Indirect Cooking

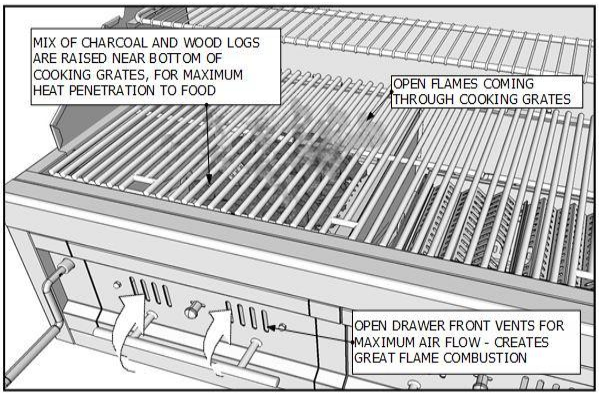
Indirect cooking is the process of cooking your food without the heat source directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking on the other side of the grill. It is like cooking in an oven and is generally used for larger cuts of meats, but can also be used for cooking foods that are prone to flare ups. Indirect Cooking will result in tender foods every time you grill.



USING YOUR GRILL- Types of Cooking

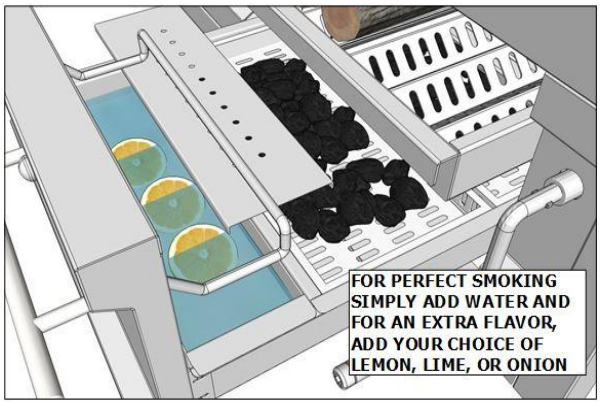
Direct Cooking

Direct cooking is the process of cooking your food directly over hot coals. This method is also called Searing, Grilling or even Frying. Direct cooking is recommended for most grilling applications, and the best place to perform Direct Cooking is in the place where the cooking surface is the hottest. This type of cooking locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the coals. The result is a crisp, flavorful outside with a tender, juicy inside.


MIX OF CHARCOAL AND WOOD LOGS ARE RAISED NEAR BOTTOM OF COOKING GRATES, FOR MAXIMUM HEAT PENETRATION TO FOOD
OPEN FLAMES COMING THROUGH COOKING GRATES
OPEN DRAWER FRONT VENTS FOR MAXIMUM AIR FLOW - CREATES GREAT FLAME COMBUSTION

Smoker/Steamer Box

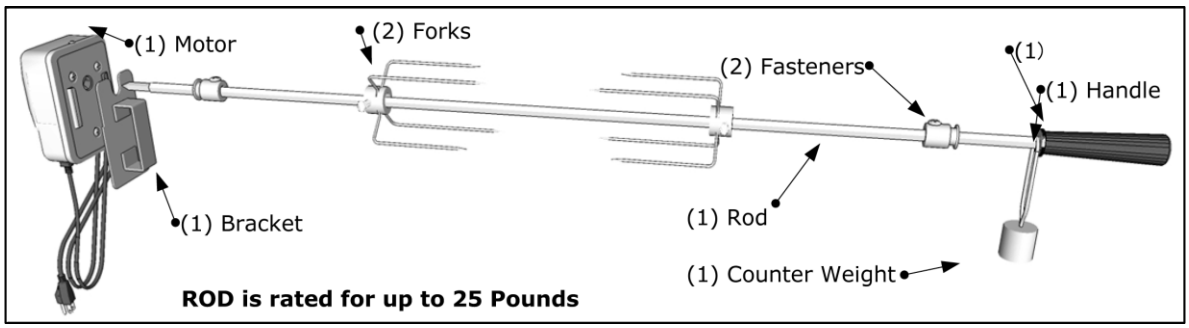
Adding the smoker box to your cooking experience adds unique flavor to your food, you will come to enjoy. Use it for either a smoker box with wood chips, or by filling with Water it becomes a steamer box. While in use, remember to close the hood. There are many different wood chips available on the market, the most common are mesquite and hickory. Just remember to soak the chips for 30 minutes prior, for best results.



TYPES OF WOOD CHIPS TO USE:

- **Alder:** Medium, tart smoke flavor. Excellent on fish, chicken or game.
- **Maple:** Sweet, hearty smoke flavor. Best with fish, jerky or bacon.
- **Apple:** Light, sweet smoke flavor. Superb with poultry, ham or sausage.
- **Hickory:** Heavy smoke flavor. Best with beef, pork or game.
- **Mesquite:** Light smoke flavor. Excellent on fish, poultry or beef.
- **Oak:** Heavy smoke flavor. Best with beef, lamb or pork.
- **Pecan:** Rich, sweet, versatile flavor. Good with any grilled foods.
- **Grapevine:** Strong smoke flavor. Best with beef or poultry.

OPTIONAL COMPONENTS – Rotisserie Installation

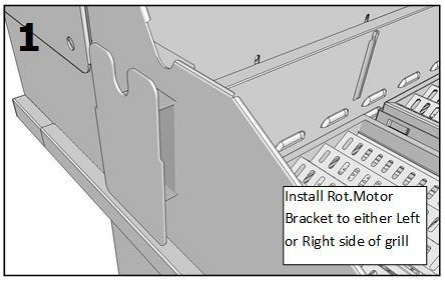


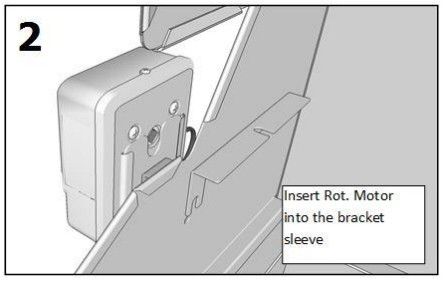
Rotisserie assembly can be purchased individually either by individual item, or in a complete set, for your charcoal grill.

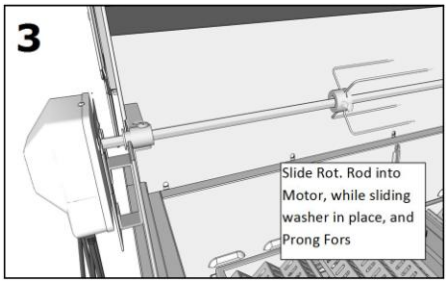
Name	Qty	Part No.
Charcoal Rotisserie set for 42”Charcoal	1	P-RK-5B
Charcoal Rotisserie set for 28”Charcoal	1	P-RK-3B

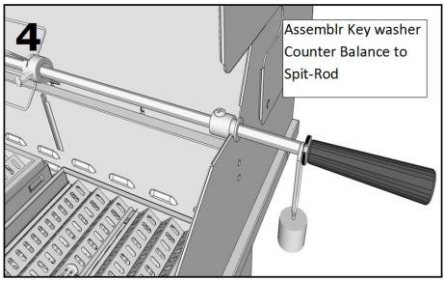
(Refer to the illustrations on this page, boxes 1-6)

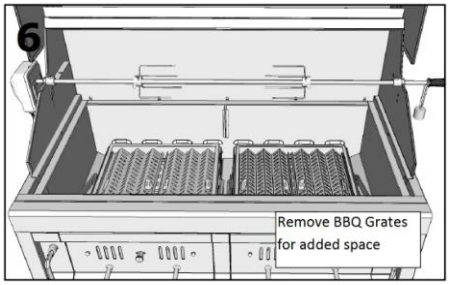
1. Attach Motor Bracket Assembly to the side of the barbecue frame (can be mounted on either left or the right side of the frame) using two screws and two nuts.
2. Insert Rotisserie Motor onto Motor Bracket Assembly.
3. Slide Prong Forks with the prongs facing away from the handle onto the Spit Rod. So that any food item will be in the center between the two four prong forks.
4. Assemble Key Washer, Counter-balance and handle to Spit Rod. Slide Shaft Collar with long end towards handle.
5. Insert motor extension cord three prong plug into an adjacent grounded GFCI receptacle outlet.
6. Before placing food item on forks when the rotisserie is being operated exclusively, it is strongly recommended that a pan be placed on the grilling grids, beneath the food to catch the meat drippings. This will prevent excessive buildup of drippings on the grids and facilitate cleaning. When food item is placed on rotisserie, be sure that all Bolts are tightened securely.











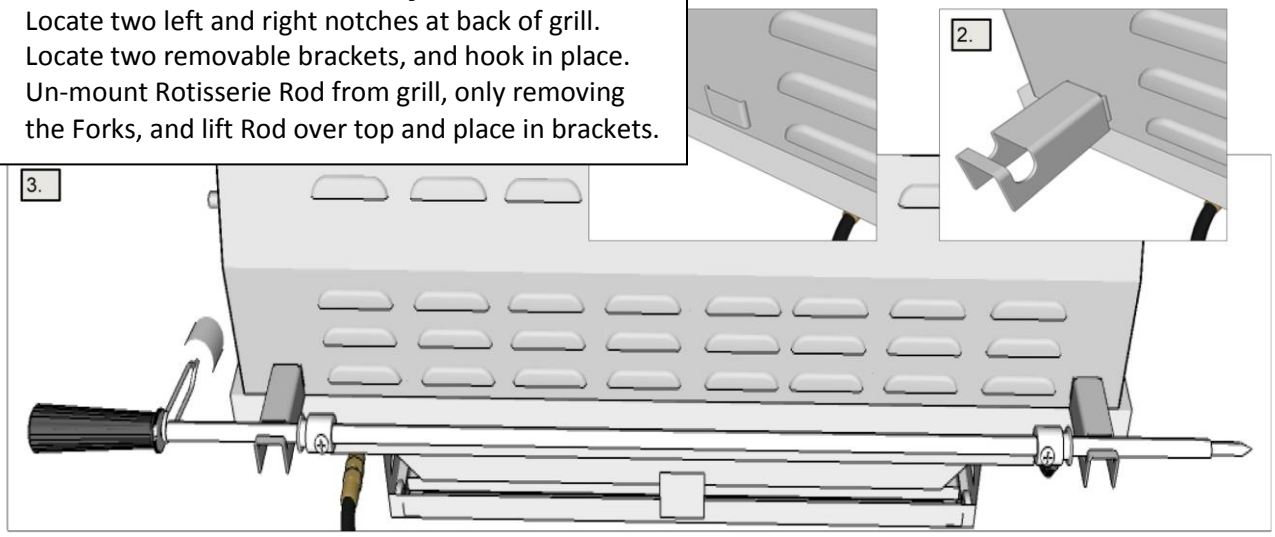
NOTE: Close hood carefully and align Motor Bracket and Shaft Mounting Bracket so that Rotisserie Rod is in between the hood openings.

OPTIONAL COMPONENTS – Rotisserie Installation

Rotisserie is mostly used to cook large pieces of meat and poultry to assure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 1 ½ to 4½ hrs to cook depending on the size and type of meat being cooked. You can have rotisserie cooking with indirect heat with infrared rotisserie burner. Preferred by professional chefs over other methods, the intense heat is ideal for searing in the natural juices and nutrients found in quality meats. For successful rotisserie, the meat should be centered and balanced as evenly as possible on the spit rod to avoid overworking the rotisserie motor.

Optional Rotisserie Rod Stow-Away

1. Locate two left and right notches at back of grill.
2. Locate two removable brackets, and hook in place.
3. Un-mount Rotisserie Rod from grill, only removing the Forks, and lift Rod over top and place in brackets.



GRILL SPECIFICATIONS – SUNCHDZ28 Dimensions

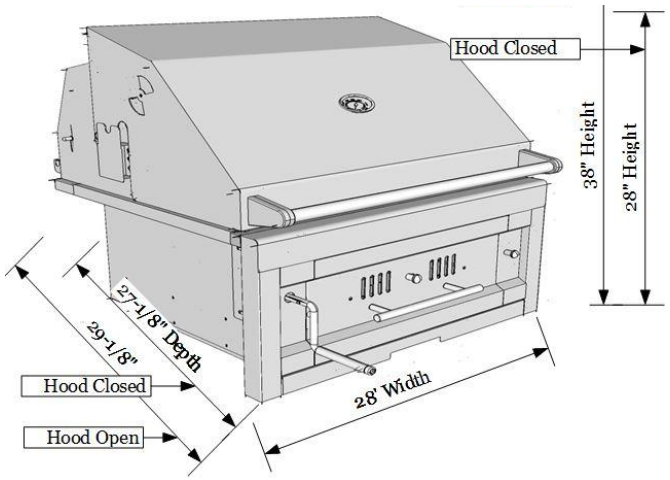
Model Options

Material Specifications:
304 stainless steel for entire structure: 16 gauge 304 external hood layer; 20 gauge 304 internal hood layer; 18 gauge firebox; and 18 gauge drawer panel. Interior structure: 13 gauge lifting gear device; 14 gauge charcoal tray; 18 gauge charcoal drawer; 18 gauge drip tray; and 16 gauge ash tray.

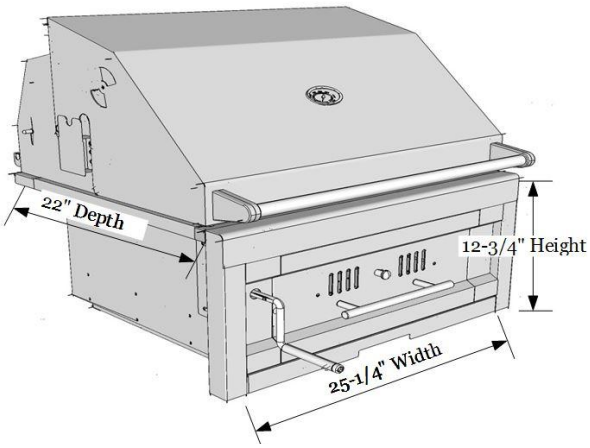
Product Specifications

Hood Closed	
Overall Width----------	28"
Overall Height----------	28"
Overall Depth----------	27-1/8"
Control Panel Height----------	13-3/4"
Hood Open Size	
Counter to Top----------	26-1/4"
Overall Depth----------	29-1/8"
Hood Overhang----------	2”
Cut out Size	
Width----------	25-1/4”
Depth----------	22”
Height----------	12-3/4”
Product Details	
Cooking Space----------	624 Sq. Inch
Product Weight----------	142 LBS

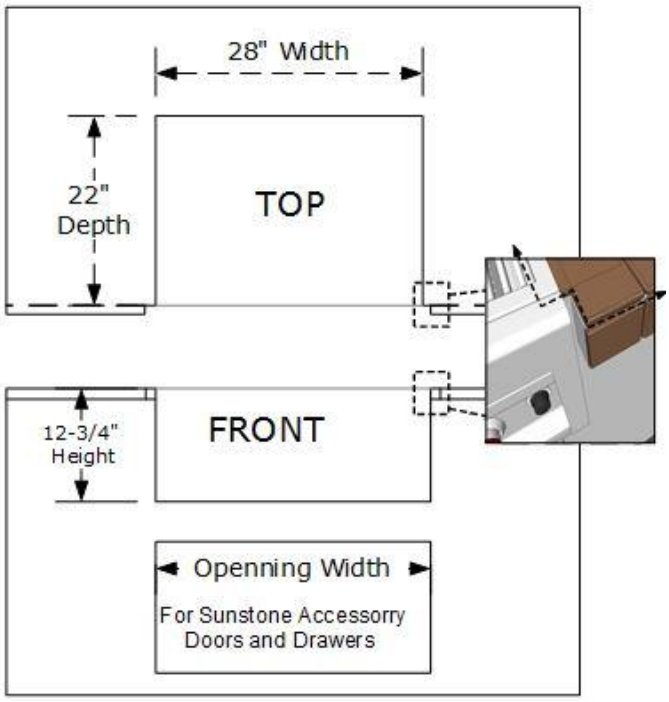
PRODUCT SPECIFICATIONS



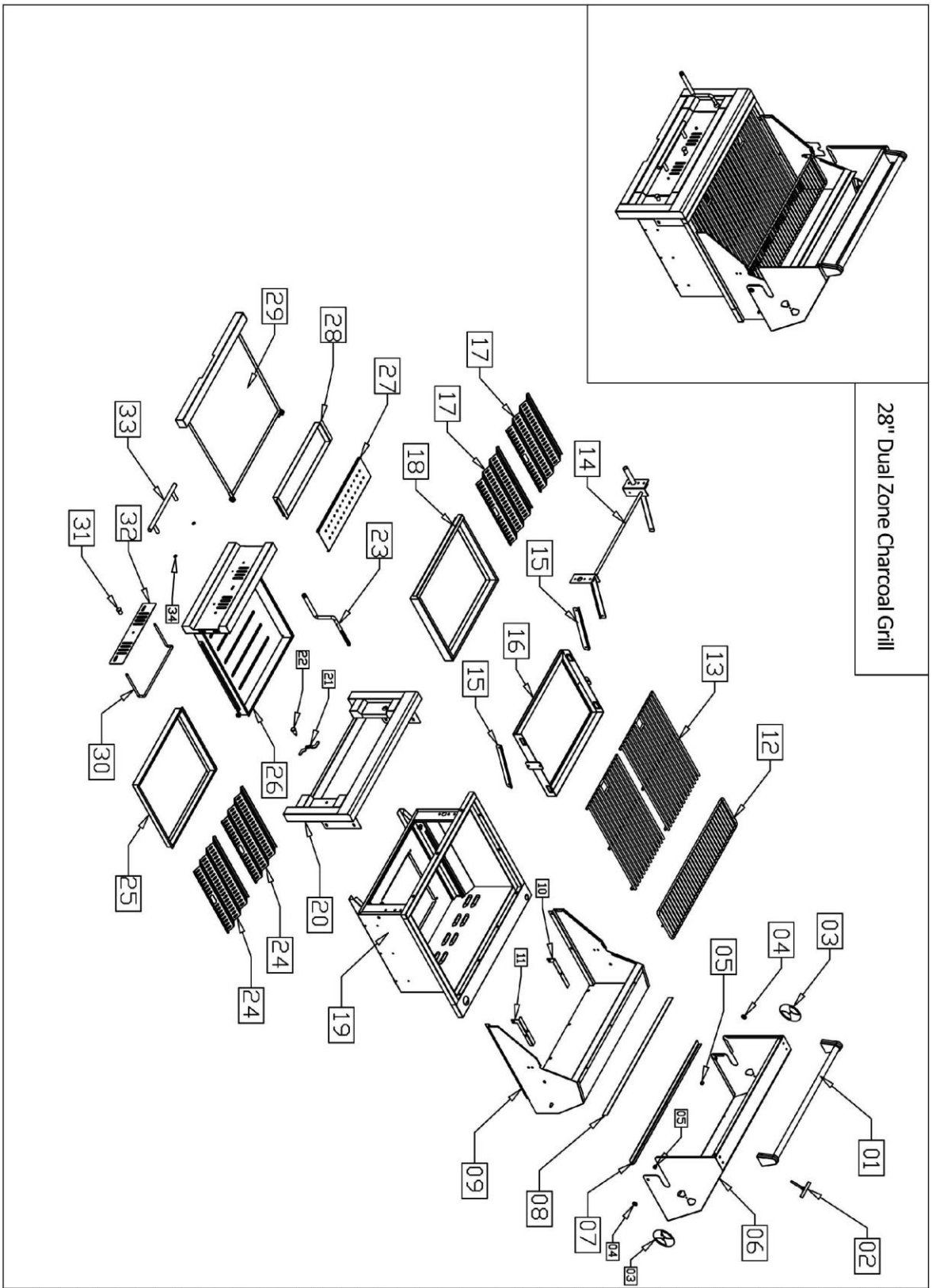
CUT-OUT SPECIFICATIONS



INSTALLATION SPECIFICATIONS
Non-Combustible Enclosure



GRILL SPECIFICATIONS – SUNCHDZ28 Parts Diagram



No	Description
01	Hood Handle
02	Hood Thermometer
03	Round Hood Vent
04	Hood Axle Washer
05	Hood Axle Bolt
06	Charcoal Grill Hood
07	28" Back Hood Seal
08	28" Back Body Seal
09	28" Back Body
10	Left Rack Bracket
11	Right Rack Bracket
12	Warming Rack
13	Cooking Grates
14	Crank Lift Assembly
15	Pivot Lift Bars
16	Lift Shelf Frame
17	Burn Trays
18	Upper Basket Frame
19	Firebox
20	Control Panel
21	Drawer Latch
22	Latch Knob
23	Lift Crank
24	Burn Trays
25	Lower Basket Frame
26	Drawer Ash Tray
27	Box Lid
28	Box Base
29	Drip Tray
30	Drawer Grab Bar
31	Drawer Vent Knob
32	Drawer Vent Slide
33	Drawer Handle
34	Handle Washer
35	
36	
37	
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42	
43	
44	

GRILL SPECIFICATIONS - SUNCHDZ42 Dimensions

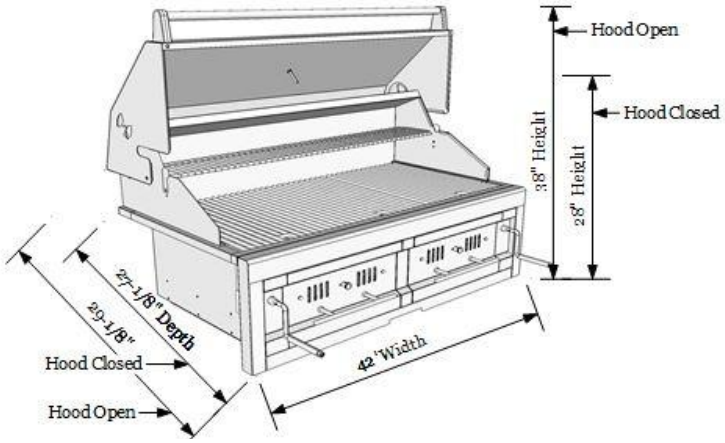
Model Options

Material Specifications:
304 stainless steel for entire structure: 16 gauge 304 external hood layer; 20 gauge 304 internal hood layer; 18 gauge firebox; and 18 gauge drawer panel. Interior structure: 13 gauge lifting gear device; 14 gauge charcoal tray; 18 gauge charcoal drawer; 18 gauge drip tray; and 16 gauge ash tray.

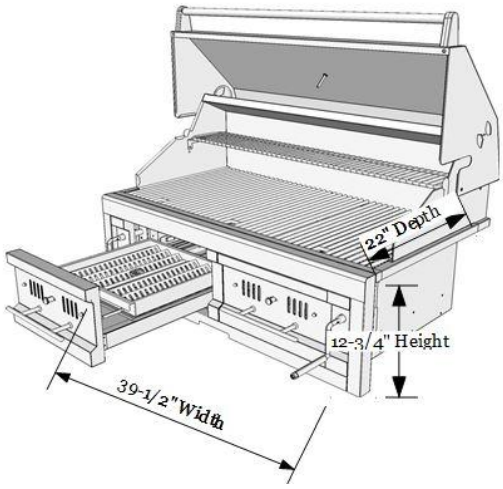
Product Specifications

Hood Closed	
Overall Width----------	42"
Overall Height----------	28"
Overall Depth----------	27-1/8"
Control Panel Height----------	13-3/4"
Hood Open Size	
Counter to Top----------	26-1/4"
Overall Depth----------	29-1/8"
Hood Overhang----------	2”
Cut out Size	
Width----------	39-1/2”
Depth----------	22”
Height----------	12-3/4”
Product Details	
Cooking Space----------	960 Sq. Inch
Product Weight----------	222 LBS

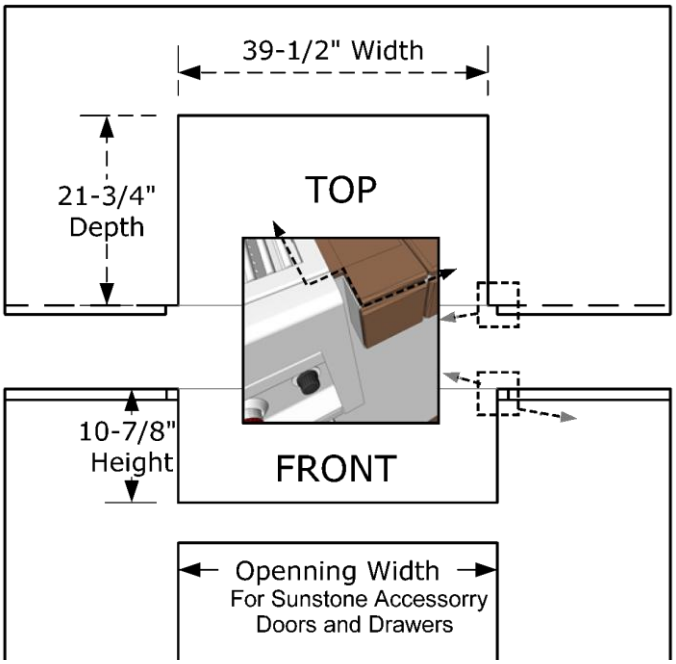
PRODUCT SPECIFICATIONS



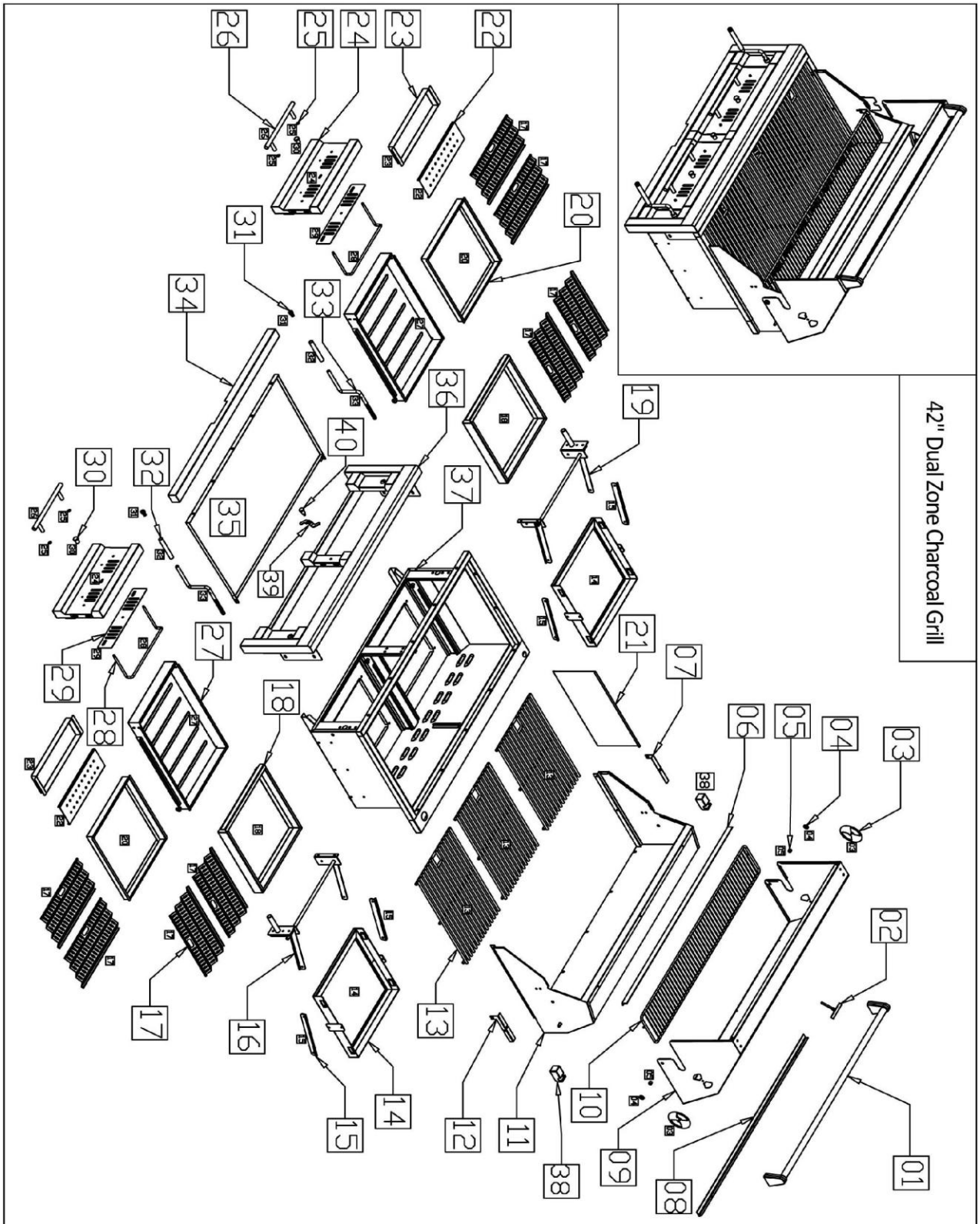
CUT-OUT SPECIFICATIONS



INSTALLATION SPECIFICATIONS
Non-Combustible Enclosure



GRILL SPECIFICATIONS - SUNCHDZ42 Parts Diagram



No	Description
01	Hood Handle
02	Hood Thermometer
03	Round Hood Vent
04	Hood Axle Washer
05	Hood Axle Bolt
06	42" Back Body Seal
07	Left Rack Bracket
08	42" Back Hood Seal
09	Charcoal Grill Hood
10	Warming Rack
11	42" Back Body
12	Right Rack Bracket
13	Cooking Grates
14	Lift Shelf Frame
15	Pivot Lift Bars
16	Right Crank Lift Assembly
17	Burn Trays
18	Upper Basket Frame
19	Left Crank Lift Assembly
20	Lower Basket Frame
21	Divider
22	Box Lid
23	Box Base
24	Drawer Front Panel
25	Handle Washer
26	Drawer Handle
27	Drawer Ash Tray
28	Drawer Grab Bar
29	Drawer Vent Slide
30	Drawer Vent Knob
31	Crank Handle Bolt
32	Crank Handle
33	Lift Crank
34	Drip Tray front face
35	Drip Tray
36	Control Panel
37	Firebox
38	Rotisserie Stow Away
39	
40	
41	
42	
43	
44	

CARE & MAINTENANCE – Rust-Brown Marks

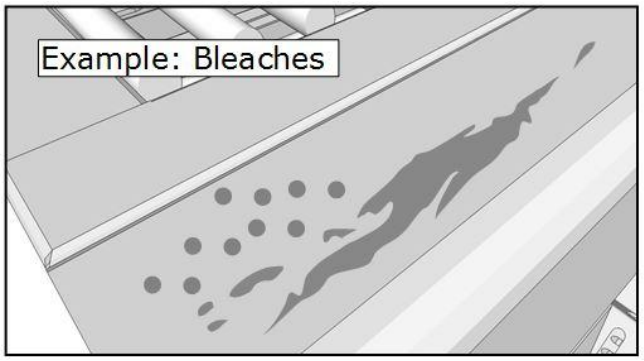
When Rust-Brown marks staining occurs, it is very unlikely that the material itself is rusting. The rust marks are the result of small particles of “ordinary-steel” which have become attached to the surface; usually through the manufacturing process. These brown marks are only superficial stains, which will not harm the Grill; they should be removable using a soft damp cloth and a multi-purpose cream cleanser. We recommend "Naval Jelly" which is available from your local Home Depot. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Grill to its original condition. Always first give grill full cleaning to remove all these impurities from the steel surface. Since these ordinary-steel particles have been on the surface for some time, it is common for them to show signs of Rust-Brown marks fairly quickly. Be sure to follow a regular practice of maintaining your BBQ grill, to avoid this in the future. **See below Examples of the main three reasons for Rust-Brown Marks.**

PITTING:

Is often the result of impurities resting on the surface of the stainless steel from the manufacturing process. These impurities on the steel than can cause superficial rusting spots. When this corrosive attack occurs it can often happen after BBQ’s first exposure to the outside elements, or after the first use, when steel is heated then cooled causing stress to the steel reveling these impurities.

BLEACHES:

Bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. Bleaches can attack the stainless steel, causing pitting of the surface and surface staining. In most cases, this happens when the proximity of BBQ to Pools or Spas with high chemical content that drifts onto surface of BBQ. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can give pitting under certain conditions.



FOODSTUFFS:

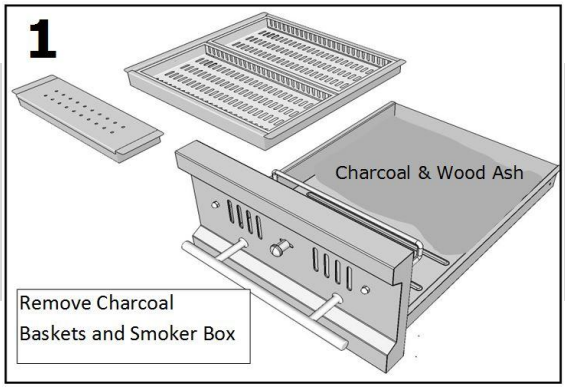
Typically found in the groves along were two edges come together, creating an area were food stuffs collect. In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period can any surface marking result.

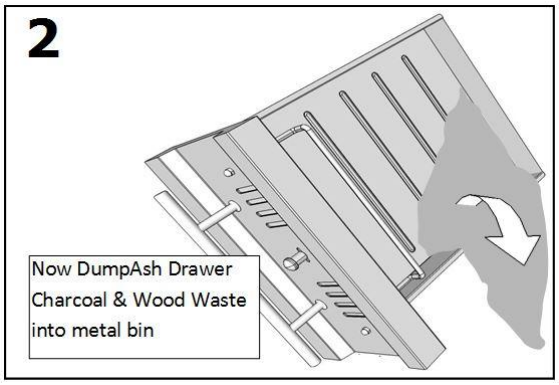
CARE & MAINTENANCE – Annual Cleaning

⚠ **CAUTION:** All cleaning and maintenance should be done only when grill is cool. You should NOT line the bottom of the grill housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip into the drip tray and a grease fire may occur.

Easy Disposal of Ash Drawer Waste

When you're done grilling. Simply pull used drawer out, and remove inner components including charcoal baskets & frame, also smoker box, so you're left with just the bottom main ash drawer. Now dump waste contents into any metal bin, making sure it is completely cooled.

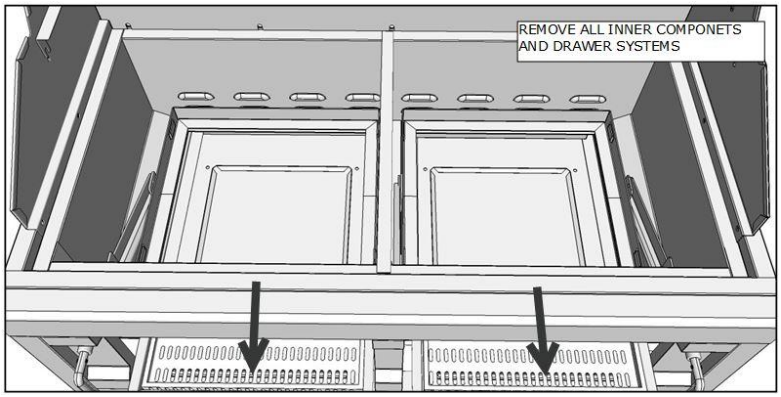




ANNUAL CLEANING OF GRILL HOUSING

Burn-off the grill after use will keep it ready for instant use, however, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition.

1. Remove and clean the cooking grids,
2. Remove top Wood Trays and wash with mild detergent and warm water.
3. Remove both drawers, and individually clean each part.
4. Brush the inside and bottom of the grill with a stiff wire brush, and wash down with a mild soap and warm water solution. Wash thoroughly and let it dry.



MAINTENANCE GUIDELINES

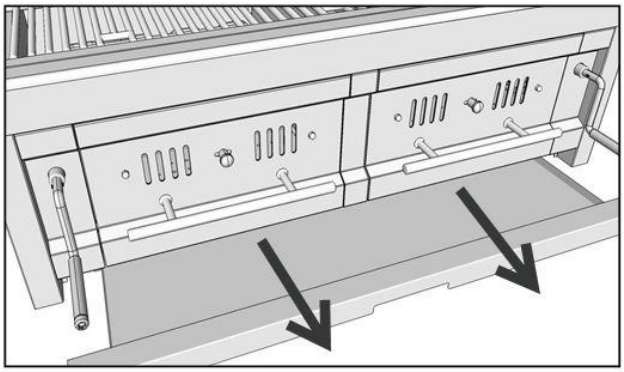
1. Keep outdoor cooking charcoal grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Keep the ventilation opening(s) of the Burn Drawers free and clear from debris.
3. Clean outdoor charcoal grill, including special surfaces, with recommended cleaning agents, if necessary.

CARE & MAINTENANCE – Annual Cleaning

DRIP TRAY

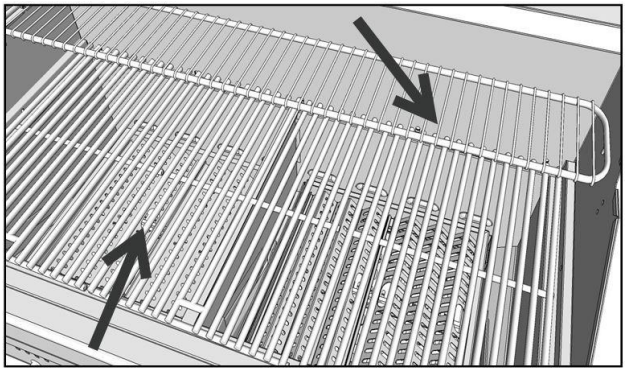
The drip tray located below the grill should be cleaned periodically to prevent heavy buildup of debris. **NOTE: Allow the drip tray to cool before attempting to clean.**

IMPORTANT: Do not leave the grill outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.



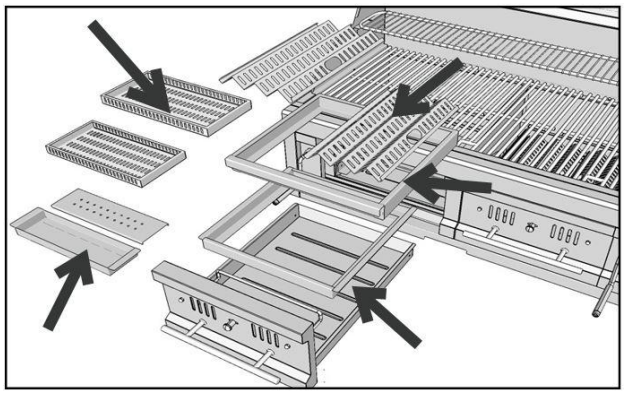
COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with



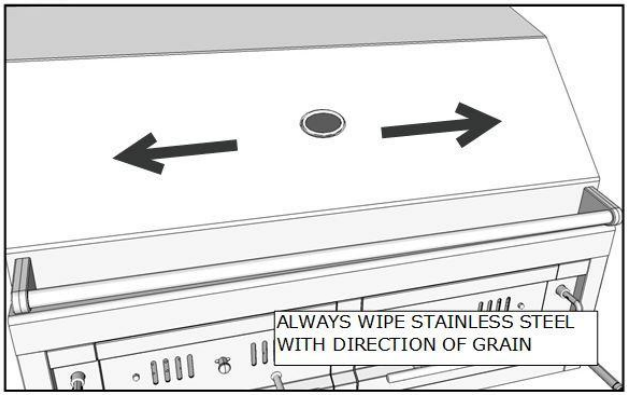
BURN TRAYS

Washing the burn trays after every use is not necessary but periodically it is suggested you wash them in a soap and warm water solution. Use a wire brush to remove stubborn burned on cooking residue. Dry them thoroughly before you reinstall them in the cooking drawer and shelf.



STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners. This is normal, use a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a nonabrasive oven cleaner in conjunction with a stainless cleaner. **NOTE: Always scrub in the direction of the grain.**



TROUBLESHOOTING – Question & Answer

QUESTION
What should I do if a grease fire occurs?.

ANSWER
immediately close the hood, the dual front drawer vents, and the two hood side vents, to quickly suffocate the fire. Keeping your grease and ash drawers emptied, will help reduce the possibility of this happening.

QUESTION
What should I do if my fire is beginning to die down?

ANSWER
Whether your burning with either combination of Charcoal or Wood, they booth require oxygen to burn. By opening the front drawer vents and upper hood vents, you should be able to get your fire going again or you may simply need to add more Charcoal or Wood. If the fire has died down nearly all the way, you may simply need to relight the Charcoal base by opening the drawer.

QUESTION
How much charcoal should I use?

ANSWER
We recommend filling half of the top drawer shelf with charcoal, though you can also place charcoal baskets in bottom. If you are planning to sear using the entire grill, you can spread the charcoal to the other side after it has reached the desired heat intensity.

QUESTION
What if I have charcoal left when I'm done cooking?

ANSWER
Simply close your grill (lid, front drawers, draft vents) to smother the fire. You will be able to reuse the charcoal that is left in the fire box the next time you use your charcoal grill.

TROUBLESHOOTING – Question & Answer

QUESTION **How do I regulate the heat in my Charcoal Grill?**
ANSWER There are basically three ways to control the temperature of your charcoal grill. Outside factors such as humidity, wind and temperature are beyond your control, but you will quickly become experienced in controlling the inside temperature by using these methods: **Amount of charcoal** - The more charcoal you use, the higher the temperature. **Position of the top burn tray** - Lower the top burn tray to lower the temperature and raise the burn tray to raise the temperature. **Dual Drawer draft vents** - Fire requires oxygen to burn. Open the front drawer draft vents to raise the temperature and close the grill hood to lower the temperature.

NOTES

PRODUCT WARRANTY

SUNSTONE OUTDOOR CHARCOAL GRILL WARRANTY

LIMITED LIFETIME WARRANTY

Sunstone Stainless Rod Cooking Grids and Stainless Steel Housings (including liners, frames, ovens and barbecue faces) are warranted for as long as you own you're Sunstone Barbecue Grill.

LIMITED ONE-YEAR WARRANTY

All other grill components including handles, thermometer, hand cranks, lift assemblies, all other moving parts and covers are warranted to be free from defects in material and workmanship for a period of one year from the original date of purchase.

LIMITATIONS & EXCLUSIONS

1. *SUNSTONE warranty applies only to the original purchaser and may not be transferred.*
2. *SUNSTONE warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.*
3. *SUNSTONE warranty shall not apply and SUNSTONE is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes.*
4. *SUNSTONE is not responsible for w*arping of component parts due to overheating or using in a way not in line with the product manual.
5. *SUNSTONE shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.*
6. *Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on Consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.*
7. *No one has the authority to add to or vary SUNSTONE warranty, or to create for SUNSTONE any other obligation or liability in connection with the sale or use of its products.*
8. *SUNSTONE DOES NOT COVER FOR WARPING OF STEEL DRAWER, GRATES, OR ANY OTHER COMPONENT FROM THE RESULT OF MISUSE OR OVERHEATING OF COMPONETS.*

WHAT IS NOT COVERED. & INTERNET PURCHASE DISCLAIMER

1. SUNSTONE shall not be responsible for and shall not pay for the following Installation or start-up.
2. Service by an unauthorized service provider;
3. Damage or repair due to service by an unauthorized service provider or use of unauthorized parts.
4. Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes.
5. To correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties.
6. Shipping and handling costs, export duties, or installation cost.
7. The cost of service calls to diagnose trouble; or Removal or re-installation cost.

This warranty applies to the original purchaser with invoice or proof of purchase and covers Sunstone products intended for personal, family or household usage only. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. This warranty does not cover parts becoming defective by misuse, accidental damage, improper handling and/or installation. It does not cover labor or labor related charges. It specifically excludes liability for indirect, incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion or limitation may not apply to you. This warranty gives you specified legal rights and you may have other rights which may vary from state to state.
For additional information regarding this warranty, or information on how to place a warranty claim, contact your authorized Sunstone dealer or Texas BBQ Wholesalers.